

Amendment to the Specification:

Please replace the paragraph beginning at line 16, page 2 with the following amended paragraph:

Lecithins are usually designated depending on their origin [[.]] (e.g. soybean lecithin, sunflower lecithin, rapeseed lecithin, canola lecithin, cotton seed lecithin, egg lecithin, etc).

Please replace the paragraph beginning at line 25, page 6 with the following amended paragraph:

A fat phase content of around 80 wt.% is common for margarines, as well as around 70 or 60%. The invention also relates to products that ~~have~~ contain nearly 100% fat phase: Though in these food compositions primary spattering as hereunder defined may not be important, secondary spattering is improved.

Please replace the paragraph beginning at line 22, page 8 with the following amended paragraph:

Preferably the sunflower lecithin is hydrolyzed and the degree of hydrolysis of the sunflower lecithin is 0.1 to 0.5, more preferably 0.2 to 0.4, even more preferably 0.25-0.33. The degree of hydrolysis is [[ls]] herein defined as the ratio between wt% lyso-PE and wt% (lyso-PE + PE).